



Code:	01-245		Pcs./Cart.:	6
Format:	1/1	bag	Portions:	6/8
Net weight:	500g		MPT:	36 months

Main ingredients

Rapini, sunflower seed oil, salt, garlic, chili pepper.

Organoleptic characteristics

Color: dark green.

Flavor and perfume: intense, rich, with hints of garlic and chili pepper to accompany.

Appearance and Texture: long, soft filaments.

Storage suggestions

Store in a cool, dry place away from sources of heat; after opening place in fridge (0-4°C) and consume within a few days. The addition of oil can only protect from air oxidation and mold and it does not guarantee the safe storage of the produce once opened.

Origin and characteristics of the product

Rapini are the newly developed inflorescences of the top of turnip and have always been a typical dish of Neapolitan and Roman cuisine. Freshness and authenticity, which have always been the cornerstone of Ginos products, are completely preserved in this process that requires strict compliance with the traditional recipe with garlic and chili pepper.

Why buy this product?

Very popular and appreciated in central and southern Italy, rapini are proposed in the best recipe, typical of Mediterranean cuisine. In this bag package they give the best of themselves and can boast several strengths including: **packaging with extremely small dimensions, very convenient opening tear, minimum presence of added oil**. The reduced heat treatment applied, minimizes the stress to the product, maintaining the quality but above all enhances the fragrance.

Concerned customers

Pizzerias, delis, restaurants, bars, pubs, wine bars are just some of the many possibilities. Alternatively, mountain huts, breweries, farmhouses and sandwich shops are interesting customers who are always ready to vary the proposals of their traditional menu and manage any emergency in the kitchen.

Ways of use

In Neapolitan cuisine, rapini form an almost indissoluble combination with sausage, with which they are used as a filling for sandwiches, or in any case accompanied with bread. In the Neapolitan pizzerias there is also pizza with sausage, rapini, grated Parmigiano and fiordilatte (in some places, it is called "pizza alla carrettiera"). Excellent also for dressing pasta dishes or as a simple, but always excellent, side dish for meat dishes.

Chef's idea

Neapolitan potatoes - Sprinkle the bottom of a pan with extra virgin olive oil and add 3-4 previously peeled and chopped potatoes. Sauté slowly over low heat, add salt and pepper, and a few tablespoons of water. Leave to cook with the lid on top, stirring often, for about 15 minutes, always over low heat. When the potatoes begin to soften, add the rapini, previously drained from the oil. Keep cooking, stirring often, adding, when needed, a tablespoon of water. After about 10 minutes of cooking, sprinkle with lemon juice and a sprinkling of oregano. Mix well and serve.